

A Hit at Pop.  
"Are you going to marry that insignificant little shrimp?"  
"Mamma took a chance—why can't I?"

Not for Him.  
"Willie, if you're a good boy while I'm gone, I'll bring you something."  
"Ain't pa serving time now for taking a bribe?"

Information.  
"Where does this train stop next?" asked the nervous traveler on an uncertain railway.  
"Well, boss," replied the porter, "dar's three washouts an' some bad track right along here an' she's liable to stop mos' any place mos' any minute."—Washington Star.

The Difference.  
Young Hopeful—Father, what is a traitor in politics?  
Veteran Politician—A traitor is a man who leaves our party and goes over to the other one.  
Young Hopeful—Well, then, what is a man who leaves his party and comes over to yours?  
Veteran Politician—A convert, my son.—Tit-Bits.

Father Didn't Mind That.  
"Oh! papa, I'm going to break my engagement with Ned. I hear he plays the (sobs)—I hear he plays the (sobs)—the races."  
"My, but you scared me. I thought you were going to say that he played the piano."

Home of Romance.  
Spain is a realm of story and song; We all agree to this,  
But the latest sellers come along From Indianapolis.

The Time.  
"Sometimes you have to hit a man to make him keep quiet, so that you can save him from drowning."  
"Yes, and the time to do it is when he first begins to rock the boat."

Always Kisses the Judge.  
"Do you always allow the minister who marries you to kiss you?" asks the lady with the alimony expression of the lady with the half-dozen wedding rings arranged as bangles on her bracelet.

"Dear me, no!" smiles the latter. "That is so horribly old-fashioned, my dear! But I always kiss the judge who divorces me."—Life.

Little Pitcher.  
Lady Visitor—I am coming to your mamma's company tomorrow, Tommy.  
Tommy—Well, you won't get a good supper.

Tommy's papa—Tommy, what do you mean, talking like that?  
Tommy—Well, you know, pa, you told ma you'd have to get some chicken feed for her old hen party tomorrow.

Big Feature for Him.  
The visitor to the Sunday school had been asked to talk to the scholars. His theme was the possibility of youth. He dwelt at some length upon the attainments of men of obscure childhood, and to point his remark turned to a little child near at hand and said: "Tell us your name, little man."  
In a voice heard through the room, the little man piped up: "Sarah Watkins, sir."

What It Means.  
See that misty, blue-gray haze? Fall.  
Notice we have shorter days? Fall.  
See the carpets on the line? Fall.  
Hear the chestnut vender's whine? See the red leaves on the vine? Fall.  
See the busy moving van? Fall.  
Hear the hot tamale man? Fall.  
Feel the need of some good old pill? See the lights of vaudeville? Notice oysters on the bill? Fall.

HOMESEEKERS' EXCURSION  
RATES TO TEXAS AND NEW MEXICO POINTS DURING 1911.

On the first and third Tuesdays of each month during the entire year The Colorado and Southern Railway will sell round trip homeseekers' excursion tickets to a great many points in New Mexico and Texas at greatly reduced rates. Final limit 25 days allowing liberal stop-over privileges. For detailed information, rates, etc., call on your nearest Colorado and Southern agent or address T. E. Fisher, General Passenger Agent, Denver, Colo.

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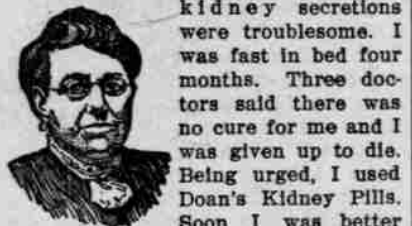
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## BED-BOUND FOR MONTHS.

Hope Abandoned After Physicians' Consultation.

Mrs. Enos Shearer, Yew and Washington Sts., Centralia, Wash., says: "For years I was weak and run down, could not sleep, my limbs swelled and kidney secretions were troublesome. I was fast in bed four months. Three doctors said there was no cure for me and I was given up to die. Being urged, I used Doan's Kidney Pills. Soon I was better and in a few weeks was about the house, well and strong again."



"When Your Back Is Lame, Remember the Name—DOAN'S." 50c a box at all stores. Foster-Milburn Co., Buffalo, N. Y.

Daniel Fahrenheit.

In view of the abnormal weather which we have had this summer we think a tribute of respect should be paid to the memory of Gabriel Daniel Fahrenheit, who was born on September 16, either in 1736 or 1740, it is hard to say which. Before his day several attempts had been made to measure the heat level, not the heat, by tubes containing oil of spirits of wine, but it lay with a bankrupt merchant of Dantzic to show how the feat could be successfully accomplished.

The first thermometers were made with spirits of wine; but the ingenious Gabriel soon adopted mercury as his medium, and so it has remained became known throughout the world, and though a more rational method of graduation has since been adopted, the popular mind still clings to the Fahrenheit scale. Our own Royal society thought highly of this humble inventor and acknowledged his genius by making him one of its fellows. To the "Transactions" of the society he contributed several papers.—Fall Mail Gazette.

## Successful Economy in Baking.

Most housewives assume when they buy a big can of baking powder at a low price that they have been economical. They have to a slight extent—but when they use that cheap "big can" baking powder, and find it so uneven in quality, or so unreliable that the baking fails, there isn't so much economy in it after all, for the wasted materials far outweigh the few cents saved in the price.

SUCCESSFUL economy, is in the reach of every woman that desires it. She has only to order Calumet Baking Powder, and use it according to instructions. Then, she will achieve economy. For not only does Calumet sell at a reasonable price—25c per pound—but it is so carefully made by experienced chemists that failure is impossible. Only the best materials are used and the proportions of the ingredients are so exact and so uniform that EVERY baking comes from the oven, light, sweet, and beautifully raised. Calumet guarantees you against failure, and that is what constitutes real economy in baking.

Why not use Calumet, a baking powder that you can always rely upon? You can get no better at any price, for at the World's Pure Food Exposition, Calumet received the Highest Award.

## The Awakening.

Dignified mother of prospective bride (to social editor)—And little Dorothea, sister of the bride, who is to be flower girl, will be dressed like a Dresden shepherdess, with golden crook festooned with rosebuds and—  
Young voice from the stairway—Ma, where is the washrag?—Judge.

## An Unbeliever.

"Sir," said the haughty American to his adhesive tailor, "I object to this boorish dunning. I would have you know that my great-great grandfather was one of the early settlers."  
"And yet," sighed the anxious tradesman, "there are people who believe in heredity."—Argonaut.

SPOHN'S DISTEMPER CURE will cure any possible case of DISTEMPER, PINK EYE, and the like among horses of all ages, and prevents all others in the same stable from having the disease. Also cures chicken cholera, and dog distemper. Any good druggist can supply you, or send to mine, 50 cents and \$1.00 a bottle. Agents wanted. Free book. Spohn Medical Co., Spec. Contagious Diseases, Goshen, Ind.

## Rivalry.

"Does your automobile go faster than your neighbor's?"  
"No," replied Mr. Chuggins. "But my danger signal makes a much more disagreeable noise than his."

Accidents, Burns, Scalds, Sprains, Bruises, Bumps, Cuts, Wounds, all are painful. Hamlin's Wizard Oil draws out the inflammation and gives instant relief. Don't wait for the accident. Buy it now.

Australia Likes American Magazines.  
American magazines are constantly increasing their popularity in both Australia and New Zealand.

BEAUTIFUL POST CARDS FREE  
Send 3c stamp for five samples of my very choice Gold Embossed Birthday, Flower and Motto Post Cards: beautiful colors and loveliest designs. Art Post Card Club, 701 Jackson St., Topeka, Kansas.

Sometimes a girl gets confidential and tells a man that a lot of other men have tried to kiss her, but he is the only one who succeeded.

Ten smiles for a nickle. Always buy Red Cross Bag Blue; have beautiful clear white clothes.

All suppression of selfishness makes the moment great. — Lydia Maria Child.

## PAPER BAG COOKERY

VEGETABLES COOKED IN THIS MANNER ARE DELICIOUS.

Combines the Advantages of Baking and Boiling—Delights of New Method Are Many, But It Has Limitations.

The Soyer method of paper bag cookery is never better than when applied to fresh vegetables. A great many vegetables are better when baked in the oven than when cooked in water on the top of the stove, because the juices are better preserved. But the one great objection to baking a vegetable has been the fact that it is likely to grow dry with cooking and acquire a hard crust over the surface. When inclosed in a paper bag the moisture arising from it as it cooks forms an envelope of steam around it and keeps it from drying. The steam cannot escape while inclosed in the bag.

Beets are delicious, cooked in this way, if the oven is hot and they are allowed plenty of time to bake. None of their juices and flavor is lost as in boiling, but when done they are perfectly tender and their skins can be as easily slipped off as when they have been boiled. Very young carrots have a most delicious flavor when baked in one of these cooking bags, a flavor that is quite foreign to the when the are boiled in water. Tomatoes cooked in paper bags are also delicious. They taste much like the boiled ones, but are better, and retain their shape perfectly. If sealed up tight and placed on a grid shelf none of their juices will escape from the bag.

New potatoes baked in bags are without a dry, hard crust, the skin being so tender it can be pulled off with the hand, but many people will prefer to bake potatoes in the old way, as when cooked in the steam filled bag they are too much like boiled potatoes. They lack something of the nutty flavor of the ordinary baked tuber.

Kohlrabi when cooked in this way does not give forth its cabbage-like odor as when boiled, but it is not improved in flavor.

If the summer cottage does not furnish a stove with good broiling facilities, and a porterhouse steak is wanted for dinner, try baking it in a paper cooking bag in the oven. The juices of the meat will be retained and form a delicious gravy, which will not soak through the paper as might be supposed if it is placed upon a grid shelf, where the hot air of the oven can circulate under it as well as over it. It makes a very nice change from broiling, too, as the flavor is different. For ordinary occasions, however, many people will prefer the broiled steak, in spite of the fact that some of the juices are lost in the fire. M. Soyer allows about fifteen or twenty minutes to cook a steak in a paper bag.

The delights of paper bag cooking are many. To the weary housekeeper the best of all is the fact that it alleviates to some extent the burden completely, as writers in search of a sensation would have one believe. The originator of the idea does not assure the housewife of any such good luck. Soups, omelettes and similar egg dishes, the homely cabbage, with some of its relatives; jams, except in limited quantities, and all pasties, such as macaroni, are baked by M. Soyer from this novel method of cookery.

## Economy Jelly.

Prepare fruit in the ordinary way, put through the jelly bag; put juice on and boil without adding sugar; can as you would any fruit, having jars or bottles hot; any time during the winter when sugar is cheaper open jars and make your jelly in from eight to fifteen minutes.

## Stuffed Rolled Roast.

Wipe two pounds steak, cut from the round, three-fourths of an inch in thickness. Spread with stuffing prepared with one and one-half cupfuls cracker crumbs, one-fourth cupful butter, melted, one-half cupful boiling water, salt, pepper and sage. Roll, fasten and bake 45 minutes.

## Summer Squash Fried.

Slice the squash, dip in beaten egg, season well with pepper and salt, roll in flour and fry in hot butter or lard. Choose a squash with a tender skin.

## Bran for Matting.

Instead of salt water some housewives use bran for cleaning matting. A bag of cheesecloth is filled with bran; this is moistened from time to time, and the matting scrubbed with it. After the bran wash the matting is wiped off with a fresh cloth dipped in salt water.

## To Remove Scorch.

Wet starch to form a paste, cover the scorched place and put in the sun to dry; if badly scorched, repeat and it will soon disappear.

**900 DROPS**  
**CASTORIA**  
ALCOHOL—3 PER CENT  
A Vegetable Preparation for Assimilating the Food and Regulating the Stomachs and Bowels of  
**INFANTS & CHILDREN**  
Promotes Digestion, Cheerfulness and Rest. Contains neither Opium, Morphine nor Mineral  
**NOT NARCOTIC**  
Recipe of Old Dr. SAMUEL PITCHER  
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Rochelle Salts -  
Syrup of Marshmallows -  
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Syrup of Licorice -  
Syrup of Prunes -  
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